in our *Doron Medicum, Lib.* 1. *Cap.* 24. *Sect.* 39. with its Vertues and Uses, to which you are referred.

§ 2. In weak and consumptive Habits of Body; you may exhibit it thus. ℞ *Of this Wine* ℥iiiss. *Confectio Alkermes* ʒj. *Tincture of Cinnamon* ʒss. *or in place thereof Oil of Cinnamon, gut.* j. *or* ij. *mix for a Dose*, to be given first in the Morning fasting, and last at Night going to bed.

§ 3. Or thus, in an extream Consumption, or an Impotency. ℞ *Of this Wine* ℥iij. *volatile Salt of Ox-flesh, gr.* vj. *Milk-water* ℥iv. *mix for a Dose*, to be given Morning and Evening.

CHAP. III.

Of VINEGARS.

I. *Acetum Mellis*; Vinegar of Hony.

Bate.] ℞ *Hony* ℔j. *of the best Vinegar* ℔iij. *distil in Sand; and rectifie.* Besides its other Uses, it is said to dissolve Stones without any preceding Calcination.

Salmon.] § 1. But there is a simple Vinegar made of Hony without distillation, which according to *Le Febure*, is thus. ℞ *Hony* ℔j. *depurated Rain-water* ℔viij. *boil to the Consumption of one half, scumming it well: when it is cooled, put into it a Nodule containing the following*, viz. *Seeds of Sumach grosly beaten* ℔j.

§ 2. *Leave the Cask in a warm Room, if it be Winter, or expose it to the heat of the Sun, if it be Summer, till the Liquor has done fermenting or working, so will it by degrees, slowly turn into good Vinegar; which may be distilled as the former for the same Uses.*

§ 3. It is an excellent *Menstruum* for the dissolving of Pebble-stones, and all other things, tho' not calcined before.

§ 4. And this is that Vinegar which *Quercetan* calls in his Writings, *Philosophical Vinegar*, and in the same Writings he often intends Hony, under the appellation of *Dew* or *Heavenly Manna.*

§ 5. This simple Vinegar *Le Mort* makes after this manner. ℞ *Hony* ℔j *common Water* ℔x. *boil them to a Consumption of a fourth part; being cooled, add sower Leven of Bread, q. s.* viz. *about the bigness of half a small Egg.*

§ 6. *Let them ferment together in the Sun, (or for want of it in some other warm place, or a very gentle Sand-heat,) the Fermentation being absolved, add the following things.*

§ 7. ℞ *Fresh or dry Rape, or the Pressings of Grapes* ℔iiiss. *sower Leven of Bread* ℥iss. *or* ℥ij. *Roots of Pyrethrum, and Ginger, or long Pepper* ʒij. *mix all these things together in one Mass, and put them in the middle of the Rape.*

§ 8. *Then to facilitate the Work, let two like Vessels be furnished with this Mixture; to these in one Vessel affuse the Liquor,*

macerating together for twenty four hours.

§ 9. *Then pour the Liquor into the other Vessel having the Species in it, and digest as before for twenty four hours; then pour off the Liquor again into the first Vessel, the Materials therein being grown hot, and repeat this work so long, till you find it acid enough.*

§ 10. Where Note, 1. That to accelerate this Operation, you may moisten the Ingredients with a little Wine-Vinegar, and digest them together, till they grow hot of themselves, and then affuse thereon the Liquor.

§ 11. And this Commixtion being placed in a warm place, or the Sun, not absolutely close covered, nor yet absolutely open, and so kept for a while becomes Vinegar of its own accord.

§ 12. If this work be done in a Vessel which has had before-hand S. V. in it; or if a little S. V. be added to it, your Vinegar will be the stronger, and the Work will the sooner be done.

§ 13. That every fourteen days you ought to renew your Bag of Species; and every twenty four hours to shift the Liquor of one Vessel into another, that it may grow hot or warm, so that having the one Vessel full, the other will always alternately be empty.

§ 14. From the Vinegar of Honey thus made, you may make the distilled Vinegar of Honey of our Author.

II. *Acetum Pestilentiale*, Vinegar against the Plague.

Bate.] ℞ *Roots of Angelica, Zedoary,* A. ℥j. *Juniper-berries* ℥ij. *Rue, M. iij. best Wine Vinegar* ℔iij. *mix, digest, and strain.* It is used for a Fume; and to wash and gargle the Mouths and Throats of such as are assaulted with the Plague.

Salmon.] § 1. If *Camphire* ʒij. *fine Pouder of Bay-berries, and Winters Cinnamon, A.* ʒſs. *Spirit of Wine* ℥viij. *be added*; the Medicine will be much more spirituous and effectual to the Purposes intended.

§ 2. For preservation, let it be smelt to, or drawn up the Nostrils every Morning; thrice a day let the Mouth be washt therewith.

§ 3. And every Morning fasting let one or two Spoonfuls of it be taken in a Glass of Sack, or in two Spoonfuls of our *Syrupus Nephriticus* which is also a Specifick against the Plague.

§ 4. For Cure, it is to be given in all that the Sick drinks, making the drink pleasantly sharp; and if it be Broth, give it therewith to a grateful Acidity.

III. *Oxysaccharum Emeticum*, A sugared Vomiting Vinegar.

Bate.] ℞ *Glass of Antimony in fine Pouder* ℥j. *of the best Vinegar* ℔j. *digest in B. M. (often stirring it) for twenty four hours: strain out, filter, and add the best white Sugar* ℥viij. *boil to a Syrup.* Dose, *ad* ℥j. or more.

Sal-

Salmon.] § 1. You may put in a Quart of Vinegar, (which ought to be of White-wine) at a time, often stirring or shaking of the Bottle in which it is put.

§ 2. And it is best to let the Vinegar stand upon the Pouder, all the time, till you have spent the quantity, pouring it off, only as you have occasion to use it.

§ 3. Of this Vinegar you may give *ad* ℥vj. or more, sweetning it with some proper Syrup, or dissolving ℥ij. or *iij.* of double refined Sugar in it, and so giving it in the Morning fasting.

§ 4. It is a famed thing against all sorts of Agues, whether Quotidian, Tertian, or Quartan, and seldom fails to cure them, if given by a skilful Hand.

§ 5. It ought not to be given in the Fit, but on the day the Fit is not, or otherwise so many hours before the coming of the Fit, as that the working of it may be fully over; and to be repeated two, three, or four times as need shall be.

§ 6. After which you ought to exhibit the *Cortex in Pouder, à* ʒj. *ad* ʒij. every day for twelve or fourteen days together, not purging after it.

§ 7. It is good also against weakness and Illness of the Stomach, pain of the Stomach, Scorbutick Cholick, indigestion and want of Appetite, evacuating both upwards and downwards all those tenacious, viscous and tartarous Humors in the Ventricle and Bowels, which are the cause of almost infinite Diseases.

§ 8. When this quantity of Vinegar is spent, you may affuse the like quantity again, repeating the same almost *ad infinitum*, so vastly diffusive is the wonderful, and admirable Power and Vertues of this Mineral.

APPENDIX.

IV. *Acetum Terebinthinatum, vel Radicatum Crollij*, Radicate Vinegar of *Crollius*.

Salmon.] § 1. ℞ *Of Turpentine* ℔ij. *or iij. Spirit of Wine-Vinegar* ℔ij. *mix and distil according to Art in Sand, at first with a gentle heat, until the Vinegar with the Spirit of Turpentine be come forth; afterwards increase the Fire, and a yellow Oil will come forth and a sharp red Water.*

§ 2. *When the red Oil begins to come forth, then cease the Work: Separate the Spirit of Turpentine and Oil from the Vinegar, by a separatory, and rectifie the Vinegar, alone by it self.*

§ 3. This distilled Spirit of Turpentine being often rectified may be kept, and afterwards joined with most strong Vinegar, or Spirit of Vinegar, and used for the like Operations of dissolving as the former; but the former is accounted the stronger and better.

§ 4. *Hartman* makes it thus. ℞ *Turpentine, White-wine Vinegar A.* ℔iij. *put them into a Retort, and distil them in Ashes or Sand, till the red Oil arises, then change the Receiver, separate the Oil of Turpentine from the Vinegar, and rectifie the Vinegar alone with Ginger.*

§ 5.

Universitäts- und Landesbibliothek Düsseldorf urn:nbn:de:hbz:061:2-30811-p0592-9 DFG

§ 5. *But a little before this, he advises to distil in Ashes making a Cohobation*; by which in three times, the Vinegar will be made sweet, and not at all tart; yet of great force in dissolving all sorts of precious Stones.

§ 6. *Spirit of Vinegar may also be made radicate, and more strong if it be distilled anew upon Sal-Armoniack*, according to *Marggrave*.

§ 7. The Uses of the Terebinthinated or radicate Vinegar (which should always be ready prepared in good quantities) is for the dissolution of all sorts of Stones, chiefly precious Stones, of which *Crollius* and *Hartman* make much mention.

§ 8. And it is used by *Paracelsus* against Diseases of the Stone, by giving it in a proper or specifick Vehicle.

V. *Acetum Radicatum, Hartmanni*; Hartman's Radicate Vinegar.

Salmon.] § 1. ℞ *Of the best Honey p. j. River-water p. viij. boil till half be consumed; set it to ferment as Mead or Metheglin: then put this into a fit Vessel, and by a hole on the top, hang a Linnen Bag of Rocket-seed of a convenient quantity, and leave it in a hot place, or set it in the Sun, that it may be hot, so will it be converted into sharp Vinegar.*

§ 2. *From this either alone, or mixt with an equal quantity of Turpentine, distil a very sharp or radicate Spirit, according to the former Method.*

§ 3. This in like manner, as the other will dissolve Flints, and other Stones also, without any preceding Calcination: and is also profitable for many other uses.

§ 4. Where note, That if it has power to dissolve such hard Substances without Calcination; it has much more power to do the same, if they have passed such a preparatory Operation of the Fire.

CHAP. IV.

Of INFUSIONS.

I. *Rosa Solis*, The Infusion of *Ros Solis*.

Bate.] ℞ *Fresh Rosa Solis, or Sun dew, M.* iv. *Nutmegs, Aniseeds, Coriander, Red Roses dryed, A.* ℥ss. *Galangal, Ginger, Cloves, A.* ʒij. *Liquorice* ℥j. *Cardamoms, Zedoary, Grains of Paradice, Calamus, Aromaticus, A.* ʒss. *yellow Sanders* ʒj. *red Sanders, Cinnamon, A.* ʒvj. *best Aqua Vitæ* ℔vj. *infuse for some days, then strain thro'* Hippocrates's *sleeve, and add of the best white Sugar* ℥xij. It is good against a Phthisis or Consumption of the Lungs, a Tabes or Pining, *&c.* It comforts the Heart, Liver, and Ventricle; eases the Pain of the Head, and is a Preservative from